

Domestic and Miscellaneous.

THE OLD HOMESTEAD.

Down in a quiet, sun-lit valley,
 Stands my low-roofed cottage home;
 Rushing thoughts around it rally,
 Thither wafted while I roam.

There in summer, as of olden,
 Waves the green-topped maple-tree;
 There, in autumn, serene and golden,
 Shadows flit across the lea.

Still the streamlet cleaves the meadow,
 Bordered by the mantling vine,
 Where, beneath the tall oak's shadow,
 Then I threw the hempen line.

Thoughtless childhood! happy childhood!
 I would journey back to thee;
 Roam again the "tangled wildwood,"
 Sport beneath the maple-tree.

There no busy sorrows fashion
 Phantoms in the path of youth,
 Nor pale care nor purple passion
 Taint the bloom of love and truth.

HAPPINESS AND LABOUR.—Industry not only develops the outward and visible elements of civilization, but also those vast capacities and divine energies that are folded in the human mind, and the elements of strength that exist in man's physical organization. Exercise is as necessary to the development of man's mental and physical powers, as air is to the preservation of his existence. Without the genial and vital aliment of the one, life would become extinct; and without the invigorating influence of the other, weakness would unnerve the muscle, and imbecility degrade the mind. The blacksmith's arm lifts the sledge, and as he day by day, with patient toil, plies it to the yielding metal, it grows strong by the vigor of its labour. The farmer, as he goes forth with the diversified and purer labours of his occupation, feels the healthy strength of invigorated muscles. The clerk weakens with inaction at the desk, and the mechanic grows strong with the active and vigorous exercise of the plane at the bench. But there is higher and diviner development dependent upon exercise of labor, than mere bodily strength. The soul—immortal mind—with all its exalted susceptibilities, holy aspirations, wondrous powers and glorious destiny, can only expand itself and unfold its god-like attributes under the creative influence of constant activity. That "image of God" can only develop and reflect the glory of its infinite and eternal prototype, by the use of the heaven-appointed agency—labour. Then, as the mind is the noblest creation of the Deity, so is labour the most honourable destiny of man. But not only are mental and physical capacities the results of exercise, but all the blessings of their endowment are dependent upon their use. Mental or bodily strength are productive of no enjoyment, or are of no value, only as they by exertion shall be rendered such. Thus, all that is noble or useful in human life, is dependent upon exercise for their existence, and impart to it their nobility and dignity. No labour can be too humble, as none can be too exalted for honour and reward. Though the credit is lost in the mercenary consideration of the reward, yet even when the labourer reflects upon the vastness of the blessings conferred by the public works upon mankind, how justly proud can he feel of his agency in their construction—the most degraded of honest labour. How is the toil of the pioneer ennobled by the fact that he is contributing his part in restoring the primitive beauties of

Eden, and gracing the residence of man with its paradisaic culture and happiness? That man yonder, laboriously planting his posts, and stretching his wires, will be honoured more in the sure effects of increased intelligence, unity and peace in the world, than the lazy monarch upon the proudest throne in Christendom.

SUGAR FOR PRESERVING BUTTER.—A great deal has been written on preservatives for butter. Some writers say, if the butter-milk is wholly separated from the butter, that no preservative is necessary, as pure butter will keep well without any addition. Yet very few ever attempt to keep butter without the aid of some preservative; and most persons prefer butter slightly salted, and some would have it sugared also. We have known a few individuals who preferred butter without salt, and at each churning a little has been kept pure for their special use.

Some persons say that salt is the only proper preservative of butter, as other substances, such as sugar, saltpetre, &c., are injurious to the quality. Now this reminds us of those dictatorial individuals who would make their taste a standard, though it is at variance with that of the majority of consumers. One pomologist says that a vinous flavoured peach is the best, and that a pear of a champagne quality should be preferred, while the majority of mankind are in favour of sweet, luscious fruits. One person prefers tea, another coffee, and a third would like something a little more vinous or spirituous.

How absurd, then, when tastes are so different, for any one to assume the authority of judging for himself and for others too! Salt is used in butter, both for the purpose of preservation and to render it more palatable. But for long keeping, twice as much salt is used as is necessary to adapt it to the taste of consumers generally. This is evident from the small quantity of salt in lump butter, which usually sells high in market, while tub butter, equally as good, excepting the larger quantity of salt, generally sells twenty-five per cent. lower.

As the large quantity of salt, used for preservation, is injurious, as to taste, why should we not use a suitable quantity of salt for taste, and add sugar as a further preservative? For our use, we prefer butter and meat preserved, in part, by sugar, instead of using salt wholly, and using for preservation twice as much as would render it palatable. Butter and meat, preserved partially by sugar, are more healthful, as well as palatable.

We copy an article from the Pennsylvania Cultivator on this subject; but we do not endorse the recommendation of saltpetre for butter, nor are we prepared to say that it is injurious. But we choose to refrain from articles of doubtful utility, and which may be injurious or dangerous.

Sugar-Curing of Butter.—Persons who put up keg butter for their own use, or for a distant market, usually salt their butter very high. This high salting necessarily detracts from its quality, injures its ready sale, and reduces its price. If we can modify this excess of salt, by using more palatable substances, of equal efficacy, as preservatives, it will be an improvement. Chemists tell us that sugar is one of these substances; and experience gives us the same information. Who is not familiar with "sugar-cured hams"? If pork can be cured with sugar, why may not butter be so preserved also? is a common-sense inquiry. Experience has shown that it may. Dr. James Anderson, the celebrated agriculturist, whose treatise "On the Management of the Dairy, particularly with Respect to the Making and Curing of Butter," is still our highest and best authority on the subject, found, from some years' trial of it, that the following named composition—the properties of which we believe were discovered by his amiable lady—was far preferable to salt alone, as it not